



AS2 Jesse Wynn photo

## Seedy business

On your mark... get set... SLURP! In a race against the clock, these participants in Monday's Independence Day Freedom Celebration Watermelon-Eating Contest at Navy

Lake wait for their "shotgun" start. Look for full photo coverage of the fun-filled day celebrating our nation's heritage in next week's *Bluejacket*.

## Project A-OK earns winners savings bonds for good grades

Before you get too involved in your summer activities, run by your Navy Exchange with your child's most recent report card to register for the Project A-OK Program. Your child could win \$5,000, \$3,000 or \$2,000 in U.S. Savings Bonds (denominations at maturity). The next drawing will be at the end of this month.

Any eligible full-time student who has a B grade point average equivalent or better, as determined by their school system, may enter the drawing. Eligible students include dependent children of active duty military members, reservists and military retirees, including those employed by or whose spouse is employed by the Navy Exchange System.

Children must be enrolled in first grade through undergraduate school. Dependent children without an individual Dependent Identification Card must be accompanied by their sponsor to submit their entry. Each student may enter only once each grading period and must re-enter with each qualifying report card. Drawings are held each quarter for a total of \$40,000 for the 1999-2000 school year.

To enter, stop by your Navy Exchange with your current report card and have a Navy Exchange associate verify your minimum grade average. Then fill out your entry card and obtain your A-OK ID, which entitles you to discount coupons for purchases at the Navy Exchange.

## USS Black Hawk gets enthusiastic Memphis reception

On June 16, the coastal minehunter USS BLACK HAWK (MHC-58) gracefully sailed into the city of Memphis for a five-day visit of the Bluff City as part of Navy Recruiting Command's Mississippi River Cruise 2000. During the ship's

visit, over 5,000 people toured it—amounting to over 15,000 visitations for the entire cruise in just five port stays.

Crewmembers were treated to a gala arrival as the city opened its arms and welcomed the coastal minehunter. Navy

Band Mid-South was on hand to celebrate the port visit, as well as several local television news crews. City dignitaries and Naval Support Activity Mid-South Commanding Officer, Captain Diane L.H. Lofink, along with Coast Guard officials, were given a VIP tour by BLACK HAWK's commanding officer, Commander Bradley J. Smith.

During the five days BLACK HAWK was in port, the crew members took advantage of their time here giving tours of the ship and spending off-duty time visiting local museums, Graceland and a Memphis Redbirds baseball game. BLACK HAWK crew members also took time to visit Le Bonheur Children's Hospital to present Navy ball caps and "Honorary Sailor" certificates to sick children as part of the Navy's Caps for Kids Program.

For some special guests, the best part of the port visit was the harbor demonstration. Several Delayed Entry Personnel from Navy Recruiting Station Murfreesboro, Tenn., were able to take part in the demonstration and see what the ship could do out on the water.

"It was cool because I have never seen a ship before, and it was informative to be able to see the inside of the ship," said 17-year old David Dobson, who added that participating in the harbor demonstration was definitely worth the trip to Memphis. Some DEPPers praised BLACK HAWK's crew. "The crew was very professional and friendly, answering any questions we had," said Brandy Mangrum, an 18-year old from Murfreesboro. "They were real cool about letting us walk through and see the entire ship and not restricting us to anything."

BLACK HAWK continued its voyage up the Mississippi River to Cape Girardeau, Mo. on June 21<sup>st</sup> reached St. Louis for the Fourth of July. It will return to Memphis July 8-11.

To learn more about Mississippi River Cruise 2000 and view the remaining port visit schedule, go to [www.cnrc.navy.mil/missrivercruise](http://www.cnrc.navy.mil/missrivercruise).



Commander, Navy Recruiting Command Deputy, W. Scott Slocum (left), presents the BLACK HAWK Commanding Officer, Commander Bradley J. Smith, with a special commemorative photo collage.



A color guard made up of the BLACK HAWK crew presents the colors before a Memphis Redbirds game.

## Newsbriefs

### On base

#### TRICARE Service Center moves

The TRICARE Service Center, which recently held a ribbon-cutting ceremony to celebrate the opening of its new office at 7666 Tarawa Avenue, building S-456, will now keep office hours of 8 a.m. to 5 p.m., Monday through Friday.

#### NEX accepts other service DDP cards

Navy Exchanges worldwide can now accept the Army/Air Force Exchange Service's Deferred Payment Plan credit card for payment of merchandise. The DPP card is accepted at any cash register in the store. However, Exchanges will not be able to open new accounts, and the program offered to A/AFES for the purchase of military clothing at no interest will not be available at Navy Exchanges.

#### Stress class

There will be a stress class at the Branch Medical Clinic at 9 a.m. Monday, July 17. For more information and/or to sign up, please call 874-6130.

#### Intercommand softball

It's time to form some intercommand softball teams. Teams may be formed from any command, department or unit; or a mixture of commands, departments or units, because Captain's Trophy points are not awarded in this program. Games will be played on fields 2 and 3 at the complex on Mondays and Wednesdays at 6 p.m. and 7-30. Register your team with the base Athletic Director's office by phoning 4-5383 or 4-5159; faxing 4-5409 or e-mail at [apruitt@navsupact-midsouth.navy.mil](mailto:apruitt@navsupact-midsouth.navy.mil) no later than July 13. Play will begin at 6 p.m. Monday, July 17.

#### TRICARE briefing

The Branch Medical Clinic will host a TRICARE briefing on Wednesday, July 26 from 2-3 p.m. in the training room. Seating is limited to 15 people. The briefing is open to all active duty military and their family members, retired military and their family members. Please call 874-6112 no later than July 24 to reserve a seat.

#### Kid-care classes through N-MCRS

The Navy-Marine Corps Relief Society's Visiting Nurse will present the American Red Cross "Home Alone" and "Safe on My Own" courses along with the Society's "First Aid for Kids" and "Babysitting Basics" courses on July 13 and 20. Call 874-7353 for more information.

## Thanks for a great show

The Flag City Freedom Celebration 2000 Independence Day Spectacular last Monday at Navy Lake required a great deal of advance planning and energy from employees of both Naval Support Activity Mid-South and the City of Millington. Special thanks from all who enjoyed the day are due to the Flag City Freedom Celebration Committee, composed of the following people:

#### NAVSUPACT personnel

Ronnie Miles	MWR	Co-Chairperson
Tim Campbell	MWR	Resources Coordinator
Bob Taylor	MWR	Sponsorship & Entertainment
Wayne Kidd	MWR	Marketing/Public Affairs
Mark Hasara	MWR	Logistics
Laurie Sines	MWR	Program
Jim Morgan	MWR	Food and Beverage
Richard Birmingham	MWR	Food and Beverage
MACS Keith Lowe	NSA SECURITY	Security
Matthew Goldstein	NSA FIRE DEPT.	Fire/Safety
Gail Evans	NSA SAFETY	Fire/Safety
Karen Sawyer	MWR	Volunteers

#### City of Millington committee

Debbie Mullins	MAYOR'S OFFICE	Co-Chair/Sponsorship
Val Chapman	CHRB OF COMMERCE	Marketing/Public Affairs/Entertainment
Jack Huffman	PUBLIC WORKS	Logistics
Terry Jones	MCHS JNROTC	Program
Jim Phillips	POLICE DEPT.	Security
SGT Tabrina Estes	POLICE DEPT.	Security
Russ Noble	AIRPORT	Fire/Safety
Chief Charles Carter	FIRE DEPT.	Fire/Safety
Donisha Moy		Volunteers

## TSP open season ends July 31

Open season for the Thrift Savings Plan runs through July 31. Your election in the TSP does not become effective until the first full pay period in July 2000. If you submit your form during or after that pay period, but still during the open season, your contribution will begin no later than the pay period following the date your form is accepted by the Human Resources Office. Completed TSP election forms must be submitted to Memphis Field Office, HRO, Bldg. 456, for processing. You can obtain a form either from Memphis Field Office, HRO, by calling 874-5535, or downloading from the TSP website at [www.tsp.gov](http://www.tsp.gov).

You may invest all or any portion of your TSP contributions in any of the three TSP investment funds: the Government Securities Investment (G) Fund, the Common Stock Index Investment (C) Fund, and the Fixed Income Index Investment (F) Fund. TSP returns are calculated monthly. You can get the most recent returns by calling the TSP Thriftline at (504) 255-8777, or by visiting the TSP website at [www.tsp.gov](http://www.tsp.gov).

Your investment election applies to all contributions to your TSP account, i.e., Employee, Agency Automatic (1%)

and agency matching contributions. However, even if you are not making employee contributions, you may still make a TSP election to invest all or any portion of your agency automatic (1%) contributions in any of the three funds.

FERS and CSRS employees hired before July 1, 1999 are already eligible for the TSP.

The booklet, "Summary of the Thrift Savings Plan for Federal Employees," dated March 1997, describes the TSP in detail. There is a limited supply of these booklets in Memphis Field Office, HRO, Bldg. S-456. If you do not have a copy of the plan summary, contact HRO at 874-5535. You will receive the flyer, "TSP Open Season May 15-July 31, 2000, 'Something to Smile About.'" This flyer contains basic information about this open season. All TSP materials are also available for download at [www.tsp.gov](http://www.tsp.gov).

#### REMINDER TO TSP PARTICIPANTS:

Your TSP statement will not reach you if your address is incorrect. If you have moved or if you think your address is incorrect on your official personnel and/or payroll records, contact Memphis Field Office, HRO, immediately.

## Commentary

### Your TRICARE Benefits



#### Choosing your primary care manager at the Clinic

By Dottie Plant  
TRICARE Health Benefits Advisor  
Branch Medical Clinic

Your Primary Care Manager, or PCM, is the most important individual in your health care delivery team. Your PCM manages all of your health care and initiates any specialty referrals you may need.

If you are active duty, or an active duty family member enrolled to Branch Medical Clinic Mid-South, you soon will be offered the opportunity to select your individual PCM. This summer you will receive written notification that will ask you to select the name of your indi-

vidual clinic physician. This information will be accompanied by information about each clinic physician's medical background. By completing this paperwork, you will be assured continuity of care with the same physician. This will allow for better coordination of your health care and assure follow-up care with the same provider.

The on-base health benefits advisors are located in the Branch Medical Clinic, building S-771. You may contact them with any TRICARE questions or concerns at 874-6111, 6112/6107, or toll-free by calling 1-877-205-8169. You may also contact them via e-mail at [tricarebmc@mlh10.med.navy.mil](mailto:tricarebmc@mlh10.med.navy.mil).

### Chaplain's corner

#### What makes human beings special

By Chaplain (Cmdr.) Terrence Mulkerin

Last month, I had the chance to visit some friends of mine in El Salvador. They live just outside the capital city of San Salvador in a house that has a wall around it and its backyard.

I was brought up in Flatbrush, New York City. I can tune out the noise of fire engines and police sirens, but have trouble getting used to birds chirping. In fact, the stomping of the caterpillars across the lawn here in Millington is enough to wake me up. As a city-dweller, asphalt is a great deal more familiar than a backyard garden.

My friends' backyard garden is about the same size as the lots on which the Conway units at Navy Mid-South are built, maybe 50 by 100 feet. It has several banana trees, a couple of avocado trees, some mango trees and a guava tree. It also has a number of inhabitants: a parrot who knows the names of everyone in the family, a rooster who gets up very early, a couple of hens, some young chickens, a duck, a turtle and a puppy. It took a couple of days to get used to my surroundings. When I did, I found them delightful. I wasn't in the Garden of Eden, but I was pleased to spend some time "in the country."

Toward the end of my stay, the puppy made everyone unhappy. When he hunted down two of the young chickens and killed them, I knew I was not in the Garden of Eden. The puppy, of course, had followed the instincts of his breed. In nature, the

strong and the cunning cull out the weak and slow. He is a hunting dog. He simply acted like the hunter he was bred to be.

During my time in San Salvador I visited the grandmother of the family. She is an 88-year old woman who lives alone in the inner city. She has a little shop, open from morning to night, from which she sells odds and ends. On one of my visits, someone came up and bought a single cigarette. Someone else bought three cloves of garlic. A third person bought a bottle of Coke.

She conducts all her business through the iron bars of the gate that protects her from intruders. Twenty years ago, a robber entered the store and killed her husband. Like my friends' puppy, the robber hunted down a weak victim.

Against that background, this 88-year old grandmother has a number of people who look in on her several times a day. They pass the time of day, run errands for her, make sure she is alright.

In the Darwinian scheme of things, stronger animals would not help weaker ones to survive. Our families and extended families, like the Navy, bring out special qualities in us. We are willing to help and even to make sacrifices for others. This kind of caring concern is what makes human beings special.

### Taking in the sun: make it fun, not 'overdone'

By Jo Hamsher  
Health Promotion Coordinator  
BMC, NSA Mid-South

Now that summer is officially here, there are some skin-healthy tips that you should remember, since skin is the largest organ of your body. Skin encloses vital parts such as your heart, muscles, and blood vessels.

So what can you do to protect your skin in the sunshine? Avoid sun exposure from 10 a.m.-2 p.m. (when you are most likely to get burned). Wear a hat/scarf to cover your head, and long sleeves to cover your arms. If you are taking prescription medications, know the possible side effects, since some medications may make your skin sun-sensitive.

Don't be fooled by overcast days. The ultraviolet rays shine right through the clouds, making it possible to get sunburned even when cloudy. Always wear a waterproof sunscreen with a sun protection factor (SPF) of 15 or more. The sun is responsible for 90 percent of all skin cancers, and one in seven Americans are affected, with more than 500,000 new cases diagnosed each year in the U.S. alone.

So how do you know if you are at high risk for skin cancer? If you are a fair-skinned person, burn easily or freckle rather than tan, you are at greater risk of developing skin cancer. Skin cancer is a malignant condition that begins with uncontrolled growth of abnormal cells in one of the layers of the skin. The three main types are basal cell carcinoma, squamous cell carcinoma and malignant

melanoma. The first two are the most common and most treatable forms of skin cancer. Malignant melanoma is the most serious form of skin cancer, and the average person has a one-in-128 risk of developing this form of skin cancer during their lifetime. If left unchecked, it can spread quickly throughout the body and prove fatal.

The good news is that skin cancer is completely curable when found at its earliest stage. So wear your sunscreen and reapply often, stay out of the direct sunlight at peak times, and wear proper protective clothing when working outside. If you have noticed any changes in your skin's appearance or enlarged moles, call your doctor immediately, or if you are just seeking further information, contact Health Promotion at 874-6130. Here's to a fun and safe summer.

### The Bluejacket

Commanding Officer ..... Captain Diane L. H. Lofink  
Executive Officer ..... Commander Gary H. Thompson  
Public Affairs Officer ..... Sue H. Millican  
Editor ..... Julia A. Wallis  
Public Affairs Assistant ..... Pamela J. Branch  
Public Affairs Specialist ..... Michael Eter  
Webmaster ..... AS2 Jesse Wynn  
Photographers ..... K. Wayne Smith  
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### Officers' spouses elect board for 2000

Pictured above is the newly-elected Year 2000 board for the Mid-South Officers' Spouses Association. From left to right are: Ray Lofink, honorary advisor; Jo Ann Taylor, vice president; Kate Niner, secretary; Jane Rabun, president; Jeannie Hume, membership chairperson; and Meredith Hinkle, advisor. Not pictured is Maureen Edwards, treasurer.

Originally, MOSA was the Oak Leaf Wives' Club when the Millington Naval Hospital was located here. It was dissolved when the hospital closed, and reformed as the Millington Officers' Wives Club until about three years ago, when it again reorganized to become MOSA.

The mission of MOSA is to foster good will among Navy spouses, the base community, and the city of Millington. Through activities and charitable projects, the group seeks to promote understanding and friendship among its members. The group is open to all active duty officers and their spouses, retired officers' spouses, and GS-7 and above employees and their spouses.

The mailing address is MOSA, PO Box 54452, Naval Support Activity Mid-South, Millington, Tenn., 38054-0452. For more information, contact Jeannie Hume, membership chairperson, at 872-8744.

## Hot days are for chillin' and piggin' on American history foods

### From the Defense Commissary Agency

It's the height of the summer. We have a lot of enjoyable traditions associated with this time of year, when "fresh" is plentiful and outdoor cookery is a given.

Food, of course, is a big part of any seasonal revelry. Some of the more traditional summertime fare includes hot dogs, hamburgers, potato chips, watermelon, marshmallows, and soft drinks. They are all available from your Commissary.

We can't even imagine what life would be like without hot dogs and hamburgers, two staples of life in the United States today. Yet, they are less than 100 years old in a nation that just turned 224! Hot dogs may have been invented by two people more or less simultaneously, under similar circumstances—both involving baseball. One story says that around 1900, Harry Stevens of New York put German sausages on buns, and sold them at Giants baseball games at New York's Polo Grounds. Initially called the "Red Hot," it was later called a "hot dog" because it resembled a German dachshund.

The other story says Antoine Feuchtvanger, a German immigrant living in St. Louis, did much the same thing, near the St. Louis ballpark. Since he was from Frankfurt, Germany, he called his sausages "frankfurters," which we've shortened to "franks." The word "wiener," by the way, comes from the Austrian word for Vienna, Wien. In Austria, a wiener is actually anything, including sausages, that came from Vienna.

As to who first ground up beef, formed it in a patty, put it between two slices of bread, and declared it to be a "hamburger," we really have no idea. The whole concoction was really just an extension of what the Earl of Sandwich had done with sliced meats in the 18th century.

But we do know that in the 19th century, German immigrants brought a ground beef recipe from the port of Hamburg. This is generally accepted as the true ancestor of the modern hamburger. The first documented mention of a cooked patty being placed on a bun was at the 1904 St. Louis World's Fair. (I wonder if Antoine Feuchtvanger had

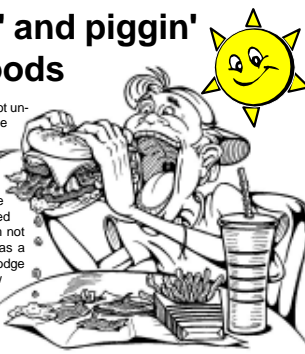
anything to do with it!) Not until 1921 did White Castle market the first fast-food hamburgers, which sold for five cents each.

Potato chips go back to 1853, when they were invented by a chef named George Crum (no, I am not making this up) who was a chef for the Moon Lake Lodge in Saratoga Springs, New York. One evening he had a fussy customer who complained his fried potatoes were too thick. After two or three unsuccessful attempts to please him, Crum got annoyed and sliced the potatoes paper-thin. He was amazed when the customer liked them, and even more amazed when other guests crowded around, wanting samples. Soon afterward, Crum marketed "Saratoga Chips."

Corn on the cob, whether boiled, roasted, or broiled, is a food that's especially American, since corn was a crop native and exclusive to the western hemisphere. Watermelon is a traditional summertime delight. Who can forget their childhood seed-spitting contests with brothers, sisters and cousins? Although it is a plant native to southern Africa, Europe and Asia have had watermelons for several millennia. In fact, ancient Egyptian artists depicted watermelons being cultivated 4,000 years ago!

The tradition of catching your marshmallow's outer layer of sugar on fire and twirling it around until your parents start yelling is something that is, apparently, genetically inherent among American children! The marshmallow itself originated as a medicinal syrup from the root of a plant known as the marshmallow. In the 19th century, candy makers added sugar, egg white, and aeration to the syrup, and a new picnic treat was born.

To wash all this down, nothing quite hits the spot like a refreshing soft drink. Soft drinks were first developed in France and England, where scientists attempted to duplicate the natural effervescence of mineral spring waters. By the 1770s carbon dioxide was being successfully added to water, and various flavorings were added to make dif-



ferent varieties. Among the first flavors were lemon and sarsaparilla...and, in fact, sarsaparilla root was used in flavoring both ginger ale and root beer.

When it comes to familiar brands, Verno's Ginger Ale was developed in the 1860s, and C.H. Hires began making root beer in 1877. Coca Cola, the first popular carbonated cola, was introduced in 1886 when an Atlanta druggist added carbonated water to a good-tasting cough syrup. Coca Cola was originally marketed as a cure for hangovers!

Today, there are a lot of tasty food choices for your spur-of-the-moment picnic outings.

Whatever your tastes, old-fashioned and traditional, or new and trendy, you'll find everything you need at your local Commissary. The Defense Commissary Agency (DeCA), headquartered at Fort Lee, Va., operates a worldwide chain of nearly 300 Commissaries to provide groceries to military personnel, retirees and their families. Commissary patrons purchase items at cost plus a five-percent surcharge, which covers the construction of new Commissaries and the modernization of existing stores.

Patrons enjoy substantial savings on their purchases. A typical family of four regularly shopping at the Commissary can save more than \$2,000 per year. These savings enhance the quality of life for America's military and their families. A valued part of military pay and benefits, Commissaries help the United States recruit and keep the best and the brightest men and women in the service of their country.

### Hazardous waste courses are scheduled

A Basic Hazardous Waste Facility Operator's Course has been scheduled for Aug. 28-30, 8 a.m.-4:30 p.m. each day in building S-237, Naval Support Activity Mid-South Safety Training Room. A Review Seminar for the course is scheduled for Aug. 31, 8 a.m.-4:30 p.m. in the same location.

The basic training is required for those who handle hazardous waste in a designated area at Naval Support Activity Mid-South, as specified in NAVSUPACTMIDSOUTHINST 5090.4. The basic class will teach designated hazardous waste coordinators how to perform their duties in a manner required by Navy, federal and state regulations.

The review class is for hazardous waste coordinators who have successfully completed the NAVSUPACT Mid-South Hazardous Waste Facility Operator's Course within the last year.

Nominations for both courses, listing name, grade, office phone number and type of hazardous waste handled, should be forwarded to Public Works Department, Environmental Division (ATTN: Danny Chumney) in building 455. In addition, for the Review Seminar, the date the basic course was completed should be included.

Nominations to either class must be submitted no later than Aug. 17.

## QUALITY CORNER



NAVAL SUPPORT  
ACTIVITY  
MID-SOUTH  
MILLINGTON,  
TENNESSEE

### What is a QUALITY ORGANIZATION ?

"Traditional organizations consider waste, whether it be in time, materials, etc., as a normal part of their operation. Quality organizations are very active in identifying wasteful activities, and eliminating them. Additionally, quality organizations are always looking for improvement, and are constantly engaged in problem-solving to make things better."

## Traffic tickets

There were 43 traffic incidents for the week of June 10-23 which resulted in eight U.S. Federal Magistrate Tickets (DD Form 1805) issued. The tickets were issued the following days:

DATE	OFFENSE	LOCATION
June 19	Speeding 43 in a 25 mph zone	Singleton
June 19	Speeding 45 in a 25 mph zone	Singleton & Intrepid
June 19	Expired license 1 tag	Singleton & Intrepid
June 19	Driving without a licensed driver	Savitz & Talos
June 20	Speeding 40 in a 25 mph zone	Singleton & Savitz
June 21	Speeding 34 in a 25 mph zone	Singleton & Essex
June 21	Failure to yield right-of-way	Eagle & Regulus
June 22	Child restraint law violation	Singleton & Wasp

### These frothy summer pies are the coolest

## THE CUPBOARD

By Pam Branch

### Key Lime Pie

4 eggs, separated  
1 (14-ounce) can sweetened condensed milk  
1/3 cup Key lime juice  
1/2 teaspoon cream of tartar  
1/3 cup sugar  
1 (9-inch) pie shell, baked

Combine egg yolks, condensed milk, and lime juice in heavy saucepan. Cook over low heat, stirring constantly until mixture reaches 160 degrees (about 10 minutes). Beat egg whites and cream of tartar at high speed of mixer, just until foamy. Gradually add sugar, one tablespoon at a time, beating until stiff peaks form and sugar dissolves (2-4 minutes).

Pour hot filling into pie shell. Immediately spread meringue over filling, sealing to edge. Bake 25-28 minutes at 325 degrees.

### Lemonade Pie

4 egg yolks  
1/2 cup sugar  
1/8 teaspoon salt  
1 envelope unflavored gelatin  
1/2 cup cold water  
1 (6-ounce) can frozen lemonade concentrate, thawed and undiluted  
1-1/2 cups Cool Whip, divided  
1 (9-inch) pie shell, baked

Combine egg yolks, sugar and salt in top of double boiler; bring water to a boil. Reduce heat to low, cook, stirring constantly, until temperature reaches 160 degrees (about 20 minutes). Remove from heat.

Sprinkle unflavored gelatin over cold water in small saucepan; stir and let stand one minute. Cook over low heat, stirring constantly, until gelatin dissolves. Stir gelatin mixture and lemonade concentrate into yolk mixture. Chill until consistency of unbeaten egg white.

Fold two-thirds of Cool Whip into chilled mixture; spoon into pie shell. Chill at least four hours. Top with remaining Cool Whip.

### Orange Pie

3 egg yolks  
1/2 cup sugar  
1 cup orange juice, divided  
1 envelope unflavored gelatin  
2 tablespoons grated orange rind  
1 teaspoon grated lemon rind  
2 cups whipping cream, divided  
2/3 cup powdered sugar  
1/8 teaspoon salt  
1/2 cup flaked coconut  
1 cup diced orange sections, drained  
1 (9-inch) pie shell, baked  
3 tablespoons powdered sugar

Beat egg yolks slightly. Combine yolks, 1/2-cup sugar, and 1/2-cup orange juice in heavy saucepan. Cook 10-12 minutes over low heat, stirring constantly. Sprinkle gelatin over remaining 1/2-cup orange juice; stir and let stand one minute. Add gelatin mixture and rinds to yolk mixture. Chill until consistency of unbeaten egg white.

Beat 1/2-cup whipping cream, powdered sugar, and salt at high speed of mixer until stiff peaks form. Fold in gelatin mixture; fold in coconut and oranges. Spoon into pie shell and chill until firm. Beat remaining 1-1/2 cups whipping cream until foamy. Gradually add three tablespoons powdered sugar, beating until soft peaks form. Spread half of whipped cream over pie; dollop or pipe remaining whipped cream around the outer edge of pie.



WHAT DOES THIS MEAN TO YOU?

"Ask for customer input."

Submit comments to:  
smilican@navsupact-midsouth.navy.mil

ASK  
THE NO:  
874-7200



# Promotions, awards, re-enlistments



**Navy Counselor First Class Tonette Kitt** (right) of Commander, Navy Recruiting Command receives her fourth Navy and Marine Corps Achievement Medal from Rear Admiral Barbara E. McGann, commander, NRC.



Five new petty officers from the Distribution Department at Navy Personnel Command put on their third class petty officer insignia recently during a ceremony at the Sail. Rear Admiral Hamlin B. Tallent (third from left), assistant commander, Navy Personnel Command for Distribution, frocked the new petty officers to their new rates. They are (left to right): **Yeoman Third Class Jamie King**, administrative assistant, Engineering/Hull Assignment Branch; **YN3 Jessica Kinney**, administrative assistant, Distribution Management and Procedures Branch; **YN3 John Phipps**, flag yeoman, Distribution Department; **YN3 Douglas Skelton**, administrative assistant, Distribution Department; and **YN3 Eric Scardino**, administrative assistant, Seabee/UDT/EO/Seal Assignment Branch. Congratulations to Navy Personnel Command's newest petty officers.



**Master-at-Arms Second Class Bruce Reynolds** (right) takes the oath of enlistment for six more years in the Navy from Captain Diane L.H. Lofink, commanding officer, Naval Support Activity Mid-South. Reynolds is a patrolman for NAVSUPACT Mid-South Security Department.



**Yeoman Third Class Ebony Huggins** (right), administrative assistant, Public Affairs Office, Navy Personnel Command, was frocked to her present rate during a ceremony at the Whitten Building recently. Rear Admiral James B. Hinkle, commander, Navy Personnel Command, presents Huggins with the frocking letter, authorizing her to assume her new responsibilities.



**Commander Millie M. King** (right), deputy director, Field Support Division, Navy Personnel Command, was promoted to full Commander during a ceremony at Wood Hall June 2. Cmdr. Woodie Chewning, director, Field Support Division, administered the oath of office, and here presents King with her certificate of appointment.



**Hospital Corpsman Second Class (Fleet Marine Force) John L. Tyrrell** (right), order writer, Medical Assignment/Placement Branch, Navy Personnel Command, re-enlisted for two years recently during a ceremony at the Whitten Building. Lieutenant Commander Gail L. Hathaway, Medical Service Corps detailee, served as the enlisting officer for the seven-year veteran.

## Pickle awards from Navy Personnel Command



**Commander Tim Atkinson**, PERS-445B: Due to his extreme positive and caring customer service, he was able to retain a junior officer in the Navy. By going the "extra mile" in his detailing efforts of this officer, he was truly able to "Give 'em the Pickle!"



**Aviation Maintenance Administrationman First Class Cindy Talley**, PERS-821D11: Through her diligent efforts, she significantly contributed to the final resolution for a Sailor of a medical case that had been lingering on for five years. This excellent customer service brought great satisfaction to the Sailor concerned.



**Rhonda Patton**, PERS-11A: Always responds immediately and thoroughly to customer requests, both internal and external to NPC. She often goes above and beyond the call of duty by working later than required to get the job done, and even switches vacation times when customer demands are high. She never lets a customer down.



**Michael Patton**, CST-029: Consistently provides friendly, timely, and effective customer service and PCILAN support to his internal customers in PERS-1. He is committed to providing "same-day solutions" to all problems he encounters, and truly takes "ownership" of his customer's problems.



**Commander Dave Ricker**, PERS-43B: His outstanding customer service efforts allowed a constituent to remain on track for a job that is a huge quality-of-life win for the service member's family, and left a lasting positive image of the Navy Personnel Command on this service member and his family.